



Your hospitality partner at Flinders University

Wilderness is Flinders University's integrated hospitality venue, delivering a la carte dining, on campus catering and event services from one experienced team.

Chef Tom Tilbury's seasonal menus celebrate ingredients from the best of South Australia's producers, and are served from an elevated setting overlooking the Bedford Park campus.

Beyond the restaurant, Wilderness delivers three distinct hospitality services:

- Campus Catering
 - Private Dining & Special Events
 - Conference Catering
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Hospitality Services

Campus Catering

Streamlined catering for meetings, seminars and events across approved campus locations.

Designed for ease of ordering and clear budgeting, our campus catering model offers:

- Online ordering access
 - Transparent per-person pricing
 - Seasonal menu selections
 - Clear dietary labelling
 - On-campus delivery coordination
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Private Dining & Special Events

Our venue accommodates:

80 seated guests

200 standing for cocktail functions

We host:

- Executive dinners
- Donor and alumni gatherings
- Visiting academic receptions
- Corporate partner events

For occasions requiring something more personal, Wildernest offers bespoke menu curation developed in consultation with the host.

Conference Catering

Wildernest delivers large-scale catering designed specifically for academic conferences of 80+ delegates.

Our conference model prioritises:

- Clear service structure
- Efficient delegate flow
- Integrated dietary management
- Simple per-person pricing
- On-campus operational coordination

Morning tea, lunch, afternoon tea and continuous beverage service are delivered by a dedicated team familiar with campus venues and conference scheduling.

Why an Integrated Model Matters

As an embedded Flinders provider, Wildernest removes many of the common pressures associated with event planning.

There is no external catering transport.

No temporary serviceware hire.

No fragmented communication between multiple suppliers.

Instead, organisers work with a single, experienced team that understands:

- Campus access and venue logistics
 - Service timing for academic programs
 - Dietary requirements at scale
 - Professional presentation standards
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Capability Snapshot

Venue Capacity

- 80 guests seated
- 200 guests standing
- 100–300+ conference delegates across approved University venues

Infrastructure

- Fully licensed bar with curated wine and spirits selection
- Digital screens and microphones
- Professional service staff
- Seasonal South Australian produce
- Structured dietary management

Scale of Service

- Small internal meetings
 - School and faculty gatherings
 - University-wide conferences
 - Multi-day academic programs
 - Executive and donor dining
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Enquiries & Next Steps

For campus catering orders, please access the [online catering portal](#).

For conference proposals and multi-day academic programs, contact our team directly to discuss structure and scheduling.

For all other enquiries, please email:
hello@wildernesteats.com.au

We look forward to working with you.